# **Tossed Salad C015**

Number of Servings: 15 (44.89 g per serving)

Amount	Measure	Ingredient
14.00	OZ	Lettuce, iceberg, shredded
5.00	oz	Carrots, fresh, grated
2 1/4	OZ	Cabbage, red, fresh, shredded
2.00	OZ	Celery, fresh, diced
1/2	oz	Peppers, bell, green, sweet, fresh, chpd

Nutrit Serving Size			•	40	-		
Serving Size			r				
		10					
Amount Per Serv	ing						
Calories 10		Cal	ories	from	Fat 0		
			%	Daily	Value*		
Total Fat 0g							
Saturated Fat 0g							
Trans Fat (	)g						
Cholesterol 0mg							
Sodium 15mg 1							
Total Carboh	ydra	te 2	g		1%		
Dietary Fiber 1g 4 <sup>e</sup>							
Sugars 1g							
Protein 0g							
	,		e				
Vitamin A 359	%		/itami		%		
Calcium 0%		· I	ron 09	%			
*Percent Daily Val diet. Your daily va depending on you	lues ma	ay be	higher	or lowe	er e		
	Calorie		2,000		500		
Total Fat Saturated Fat	Less th		65g 20g	80 25			
	Less in		20g 300mg		i0mg		
Sodium	Less th		2,400n		400mg		
Total Carbohydrat	e		300g	37	5g		
Dietary Fiber			25g	30	g		

**Nutrients per serving** 

### Instructions

Prepare vegetables as described and combine.

Serve 1/2 c/serving

May serve larger serving adjusting amounts of ingredients and recipe yield. In Choice Menu #44 serve with 1 T. Orange Vinegarette Dressing.

### Food Handling:

- Wash hands immediately before engaging in food preparation and again after engaging in any activities that contaminate the hands.

### Storing:

- Store refrigerated left overs at an internal temperature of 32 - 36 F.

## Cooling:

- Cool to an internal temperature of 70 F within 2 hours and cooled to 41 F within 4-6 hours.

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